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Housekeepers' Chat Monday, November 18, 1929.

NOT FOR PUBLICATION

Subject: "Meat recipes for the Kitchen Library." From Bureau of Home Economics, U. S. D. A.

Leaflet available: "Reindeer Recipes."

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"Dear Aunt Sammy," writes a radio listener, "I have used a good many of your recipes, and they are fine. (I must tell that to the Recipe Lady.) Also, I like your meals -- they are such a help, to keep us from getting into a rut, and cooking the same thing day after day. (I must tell that to the Menu Specialist.) The leaflets you mention I have also found very helpful.

"It was always very hard for me to cook meat. I have learned a great deal from the meat leaflets, especially Pork in Preferred Ways, Lamb as You Like it, and Cooking Beef According to the Cut. With these leaflets, and the cookbook, I manage to get along very well. Aunt Sammy, do you know the people who write these leaflets? If you do, I wish you'd tell them that here's one cook who is forever grateful for the meat recipes. They are so easy to follow.

"Before I close, I have one question to ask: How can one fry oysters, so that the bread-crumb mixture will stay on the oysters till they are done?"

Before I answer this question, let me talk about the meat leaflets. Yes, I know the women who wrote the leaflets -- they are hard-working members of the Bureau of Home Economics. The Recipe Lady, who tests all the recipes I give you, also works on the recipes for meat leaflets. You can't imagine, what a lot of work goes into a small leaflet, trying the recipes over and over again, taking the pictures, and then getting it all in shape to print.

Now, since the subject has been brought up, I must confess I've been keeping something from you. There's another meat leaflet, published just last month. This one is called "Reindeer Recipes." Yes sir, I mean yes ma'am, "Reindeer Recipes." I felt about it just as you do. How many women in the United States have any reindeer meat to cook?

I asked this question of Uncle Ebenezer. "What do you think," I asked, "about this new leaflet of Reindeer recipes? Is it worth while to

Talk about them?"

"Oh yes," said Uncle Ebenezer. "Don't you know, Aunt Sammy, about the reindeer herds of Alaska? They were introduced by Government agencies, to supply food for the natives. These reindeer herds now furnish not only a large proportion of Alaska's meat supply, but also increasing quantities for export. First, the reindeer meat was marketed in the Northwest, then on transcontinental trains and metropolitan hotels. Now, with our improved methods of refrigeration, reindeer meat is being more generally distributed. Yes indeed, Aunt Sammy, I'd let my housewives know about the Reindeer Recipes. They might be very glad to have a copy."

Would you be glad to have a copy? Then you may. Just ask for Reindeer Recipes- and you'll find all the recipes you want: Broiled Reindeer Steaks and Chops; Breaded Reindeer Cutlets; Rolled Reindeer Chops; Rib Roast with Apple Stuffing; Swiss Steak; Roast Round; Reindeer Stew; Reindeer Pot Roast; Reindeer Liver; and so forth.

I tasted a number of reindeer dishes, while the recipes were being developed in the Bureau of Home Economics. The flavor is different from beef or veal-- gamy, but not strong. The texture is fine, and most of the meat is tender.

Reindeer meat is shipped frozen, and must be handled with the same care as any other frozen meat. It should be allowed to thaw slowly, at a low temperature.

Well, one can't talk all morning about reindeer. I believe we had a question to answer -- Oh yes, about oysters. Since oysters have been brought to our attention, let's have oysters on our menu. Fried Oysters, and -- What's good with Fried Oysters? Let's try a new combination, Buttered Carrots and Celery. Then something sour, like Cold Slaw. For dessert, fruit of some kind. Broiled Canned Peaches would be delicious, and we haven't had Broiled Canned Peaches for ages.

Now, beginning again with Fried Oysters, I'll tell you how to fry them.

(Read slowly).
Select large oysters for single frys. Drain the oysters and look them over carefully for small pieces of shell. Have finely sifted stale bread crumbs seasoned with salt and, lightly, with pepper. Dip the oysters in a well-beaten egg to which 1 tablespoon of cold water has been added, and roll them in the seasoned crumbs. Place the oysters on a pan or board and allow them to stand until the egg and bread coating has hardened.

Heat in an iron kettle any desired fat until hot enough to brown a bread crumb in forty seconds. Then carefully place the oysters in a wire basket, lower them in the fat, slowly, and cook until golden brown. As the oysters are removed, put them on a paper to absorb the excess fat, and keep warm until all

are prepared.

The point in frying oysters is to let the egg and crumb mixture dry on the oysters, before putting them into the hot fat. Then it sticks.

Here's how to cook the buttered carrots and celery: Dice the carrots, or cut them into very small pieces; cut up the outer stalks of the celery, and cook the carrots and celery together, in lightly salted boiling water. When they are tender, drain, and season with melted butter.

Now the cold slaw; everybody knows how to make cold slaw, but not everybody knows how to make the cooked dressing. You'll find this recipe on the back of the leaflet called "Eggs at Any Meal." The recipe is too long to broadcast, and besides, I think you'd like to have the bulletin for your recipe collection.

To repeat the menu: Fried Oysters, Buttered Carrots and Celery, Cold Slaw, and Broiled Canned Peaches.

Tomorrow: "Choosing Blankets for Wear."

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